

CLAIMS

1. A process for producing an oil and fat composition containing hydrophobic components of licorice, comprising
5 mixing licorice with an oil and fat solvent containing 10% by weight or more of a fat-soluble polyhydric alcohol fatty acid ester.
2. The process for producing the oil and fat composition
10 containing hydrophobic components of licorice according to Claim 1, further comprising using at least one organic solvent selected from the group consisting of ethanol, acetone, and ethyl acetate.
- 15 3. The process for producing the oil and fat composition containing hydrophobic components of licorice according to Claim 2, wherein at least one organic solvent selected from the group consisting of ethanol, acetone, and ethyl acetate is mixed with licorice, and then the oil and fat solvent
20 containing 10% by weight or more of the fat-soluble polyhydric alcohol fatty acid ester is mixed therewith.
4. The process for producing the oil and fat composition containing hydrophobic components of licorice according to
25 any one of Claims 1 to 3, wherein the oil and fat solvent

contains only the fat-soluble polyhydric alcohol fatty acid ester.

5 5. The process for producing the oil and fat composition
containing hydrophobic components of licorice according to
any one of Claims 1 to 4, wherein the fat-soluble polyhydric
alcohol fatty acid ester is a glycerol fatty acid ester.

10 6. The process for producing the oil and fat composition
containing hydrophobic components of licorice according to
Claim 5, wherein the glycerol fatty acid ester is a
monoglyceride and/or a diglyceride.

15 7. The process for producing the oil and fat composition
containing hydrophobic components of licorice according to
Claim 5, wherein the glycerol fatty acid ester is a medium-
chain triglyceride.

20 8. The process for producing the oil and fat composition
containing hydrophobic components of licorice according to
Claim 5, wherein the glycerol fatty acid ester is a
polyglycerol fatty acid ester.

25 9. The process for producing the oil and fat composition
containing hydrophobic components of licorice according to

Claim 8, wherein the polyglycerol fatty acid ester is a polyglycerol condensed ricinoleic acid ester.

10. An oil and fat composition containing hydrophobic
5 components of licorice produced by the process according to any one of Claims 1 to 9.

11. An oil and fat-containing food comprising the oil and
fat composition containing hydrophobic components of
10 licorice according to Claim 10.